

The United States census of 1999 shows that 6,500,562 calves were killed that year. The Shoe and Leather Reporter of Boston, which is an authority on the number of calf skins used by the tanners, and the skins from all calves killed in the United States must eventually reach that end, estimates that the increase each year in the number of calves killed in the past ten years amounts to from seven per cent to ten per cent. Therefore, the number killed in 1912 would be 9,000,000, and in 1913, or last year, 9,600,000. These figures are obtained from statistics from all killing points in the United States.

Of course, for every calf that is killed it means one less full-grown steer or cow, and for each of these that we lose means approximately 800 pounds of meat.

In 1907 the United States census reports 72,-600,000 cattle, including calves, in this country, and in 1913 the figures show 56,600,000, a decrease of 10,000,000. With an increase of from seven per cent to ten per cent in the number of calves killed each year, resulting in 9,-600,000 in 1913, it is evident that this is the largest factor in bringing about the decrease in our cattle population, and one can only guess what the results will be in a few years more if the present conditions are continued.

The causes for these conditions are many: the principal one, however, is the demands from the dairying districts which require milk for butter and cheese, as well as for daily consumption, and the farmer must naturally get rid of the young calf as soon as possible if he expects to obtain the mother's milk for these purposes. Therefore, as soon as the calf is old enough it is sold to

The average weight of a veal calf is 140 pounds, which if permitted to live and attain its full growth at, say two years, would weigh 1,000 pounds, a gain of 860 pounds, and if we were to save half of the calves that are now killed it would be a saving of 4,000,000,000 pounds per annum, and after figuring the loss in by-products this would produce about 2,000,500,000 pounds of beef, or about twenty-eight pounds to each person in the United States, to say nothing of the natural gain in money value.

Therefore the economic question involved, and it is one that affects our whole population. The has its adherents. There are thousands of calves killed weekly in this city, all under one year old. After that they are classed as cattle.

The usual age of a calf is about four to six weeks, and the little four-week-old white calf in the picture was taken away from its mother, expressed to the commission man and was sold to the killers.

A national law which should prevent the killing of calves in order that they may grow up into beef animals, thereby increasing the supply of beef, was advocated recently by Dr. L. H. Bailey, formerly director of the New York State College of Agriculture, in the course of an address on the subject which he delivered at Ithaca,

"It is the common assumption that we are now suffering under a shortage of beef," said Dr. Bailey. "There have been many suggestions looking toward the increasing of the supply. To a certain type of mind, the simplest way of regulating or overcoming an economic law is by an act of the legislature. Therefore it is proposed that congress shall make it a misdemeanor for a farmer to kill his calves, thereby allowing them to mature into beef animals. It becomes a most interesting problem as to whether congress would be successful in compelling a man to keep an animal when it is unprofitable for him to do or when the keeping of it would not combine with his plan of farming. I think that there also to be a law compelling farmers to have their hens lay eggs in November and December.

"The reason why farmers kill their veals is wholly economic. It does not pay them to raise the animals to maturity. Feed is too high-priced in the main dairy regions. The feeding season is long. It may pay a man better to put his feed into milk in such regions. Sometimes it pays better to kill the calves at hirth than to try to feed them even to the vealing age. No legislature can compel a man to conduct his personal business operations at a sacrifice or a loss. It is possible in some cases that a reorganization of a farming business might enable a farmer to raise more animals to maturity, but this is a matter that lies without the province of law.

"For myself I wish that there was less eating of veal and that the people would regulate their desires in this regard. Years ago there was a season when we ate veal. This season was perhaps two months. There was also a season when we ate oysters, and fresh codfish, and green peas, and tomatoes. Now we want anything or every thing every month in the year. We are forgetting what the year means to us, and we are also losing the great economic advantage of buying in season and of buying intelligently. Probably veal is usually inferior to mature meat in nutritive value: but I am less concerned in this aspect of the case than in the fact that we are losing the meaning of the months. Less demand for veal would do more than any law toward cor-

farmer will not raise the mature animal unless it pays him to do so. I think that much could be done to stimulate the production of beef by providing for local manipulating and manufacturing establishments. We have developed local co-operative creameries, co-operative grain elevators, shipping associa-tions, evaporating establishments and others. I should like to see the development of local raisers of meat, in all the localities in which it can pay to raise beef and other meats. The industry un-

recting some of our difficulties; but even so, the

doubtedly can be stimulated and encouraged and the farmer would have more control, both of his output and of his market, and have more confidence in his business. I think that a co-opera-tive slaughter house in which the farmers themselves would be interested is better so far as production is concerned than a municipal slaughter house, which is more or less removed from the control and sympathies of the men who produce the supplies. Of course, the slaughter house should be rigidly inspected, but this can be done as well under one establishment as under the

"The legal aspects of this proposed veal leg-islation I should think would be very interesting. It is a question whether it is within the power of congress or any legislature to enact such a law. The federal government, as I understand it, possesses no general police power. It probably could not prevent the killing of veals except when intended for interstate commerce; and it would then have to be shown that there was some other reason than mere economic advantage.

"It is a question whether such legislation would be a violation of the guarantee against the taking of property without due process; and it is not only a question of the taking of property, but also of the internal economic regulation of a man's business, modifying his farm scheme as far as the raising of food is concerned, the employment of labor, the buying of feed, and the shifting of the business in general. To raise beef cattle is one business; to raise milk is another business; veal is mostly a product of the milk business. Probably much can be done to modify the present order of things and to increase the beef supply on the farm in many parts of the United States, but it must be done with an understanding of the farm business, the size which it pays to raise beef rather than to raise something else."

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### DEVELOPING THE HEIFER

Improvement in the dairy can be achieved only by raising and developing helfers into cows that are superior to their mothers. The proper selection of the sire is one of the greatest influences in the improvement of the herd, but of equal importance is the growing and developing of the young things after they are born, for the best bred calf may develop into a scrub cow if it receive scrub treatment.

Granting that the calf is born right, due care must be taken particularly during its first three months. For the first twenty-four hours, let it suck its mother. This is better for both the cow and the calf. After the first day remove the youngster from its mother and for at least ten days feed upon whole milk. If the calf is doing well at the end of that time skim milk may gradually be substituted for the whole milk, till by the end of three weeks the calf is entirely upon skim milk. As soon as the calf will begin to eat grain feed a mixture of bran, corn and crushed oats mixed in equal parts by weight, allowing it to have as much as it will clean up twice a day The skim milk should be continued until six months of age, although the amount should never greatly exceed 15 pounds per day.

At about six weeks of age calves generally begin to eat roughage, and it is very important to furnish them with as much roughage of excellent quality as they will eat, for bay or grass is necessary for the proper development of the calf. We want our dairy cows to have great digestive capacity; to get this they must begin early to eat good hay. There is no better hay than alfalfa of high quality. Where it is not obtainable mixed clover hay or rowen will be found most excellent. To the above feeds add healthful conditions such as comfortable, moderately warm quarters, fresh air, cleanliness, sunlight (clean feed pails and feed troughs or buckets are absolutely essential)

PROF. J. A. M'CLEAN, Department Animal Husbandry, Massachusetts State Agricultural College. and exercising opportunities and at the end of

six months the helfer should have made an ex-

Most calves are dropped in the spring of the year; yet I believe better results are obtained if the helfers dropped in the early fall are kept for the herd, for calves dropped then are nearly six months old when grass comes and are then large enough to withstand files and other summer troubles and can make the best use of the Spring calves will do as well if kept in the stables during the first summer, for, like children, they are subject to slight disorders, which although not serious should not be neglected.

#### A DEFICIENT FAD.

"So you don't approve of this dancing craze?"
"The only thing I have against it," replied Mr. Growcher, "is that it doesn't go far enough. It hasn't yet enabled a man to get up in the morn ing and go tangoing to work with the same elastic step he displayed the night before."

#### A MEAN SLAM

"You keep trying to sell your poetry, I see."
"Do you disapprove of that?"

"No; but why not secure the agency for a good egg beater or vacuum cleaner? Your persistency would win great success if you were peddling a really meritorious article."

#### POPULAR ATTENTION.

"Posterity will view your actions with discriminating eyes," said the patriot.

ome of it may," replied Senator Sorghum "But I suspect that a large percentage of poster ity will be out looking at the moving pictures."

# AFRO-AMERICAN CULLINGS

Recently there has been organized in Nashville the only negro board of trade in the world, writes Michael Jones in large negro population should acquire communication to the Washington that reasonable intelligence which is munity in which there are colored men engaged in business. J. C. Napier, exregister of the United States treasury, groes in America 100 insurance comand more than 20,000 other businesses of various kinds

These people are succeeding in business because they are doing what the facts will bring "visions of a better fu-Afro-American's problem is one of persistence rather than one of existence if he will but have faith, endure for a while and keep courage.

It is imperative-and that soonthat he, in a much larger measure, ceases to be employe and becomes employer. Let there come from his midst satraps of trade, kings of finance, lords of industry, railroad wizards, steel czars and merchant princes. Ninety negro millionaires could solve about ninety per cent of the race prob-

The American Genetic association foresees a solution of the so-called race problem in the natural increase of the two races as analyzed by Professor Wilcox of the census bureau. Mr. Wilcox says the Negro is steadfly losing ground in the South both immigration of whites and by their own declining birthrate. They are losing still more rapidly in the North.

The more rapid increase of the whites is attributed not only to the influx of immigration, but to the fact that in the regstration area where vi-tal statistics are available, including three-fifths of the whites and one-fifth of the negroes, the negro death rate exceeds the white by about two-thirds. In the past 30 years the excess in the proportion of negro children has been falling until the present differnce between the race is less than one-fourth that of 1880, and will, at the present birthrate is ascribed largely to neis constantly increasing

Most of the licorice root used in of Turkey and Russia.

Discussing the condition of the colored Baptist churches in Chicago, the leading church paper, the Standard.

"The need of leaders is fundamental. The negro has a social passion for organization. He wants to start something, or belong to something already started. There is scarcely a field of organization within his reach that he has not covered straightforwardly or surreptitiously. Many of these organizations, in the church and out of it. fail. Perhaps more fail than succeed. The failure, however, is not due to the lack of co-operation or interest, but rather to the lack of comprehension and intelligence in working it out.

"They are willing to try approved methods, to copy successful organizations, to imitate successful efforts; but these are of little advantage unless they are helped to secure such in possession of the agents and the assets which were the indispensable seems obvious that we can be of real help in training the men and women who are to be, in time, the leaders in congregational life of these churches."

The Saco (Me.) fire department has mascot in a cat which, because of its markings, is called Mackerel. The cat was asleep on the pole of a hose wagon when an alarm rang in, and was forced to cling to its precarious products, for there is probably no perch until the fire was reached. It had a wild ride, and as soon as it had a chance got off and went back to the

The heart of a standing man beats \$1 times a minute, of a sitting one 71 times. When a man is lying down it beats are reduced to 66 a minute.

A Century Ago. One hundred years ago Gen. Thomas Pinckney arrived at Fort Jackson to assume command of that post, which was located on the Mississippi below New Orleans and was now threatened by the British. General Pinckney was a noted soldier of the Revolution as well as of the War of 1812. He belonged to one of the oldest and most distinguished families of South Caro-lina, and he blusself had served as governor of the state. President Washington appointed him the first United | will you?"-Buffalo Express,

Star. It serves as a beacon light and the fruit of a good system of public stands as an ideal example of what schools and those useful habits of sussuch an organization means to a cond- tained labor which will make them invaluable in the growing industrial enterprises of Houston, but it is of equal interest that the negro population is president of the board, and through | should live on sanitary streets and in his master mind the policies are sanitary yards and homes and that shaped and carried out. The young when stricken with disease they should and unparalleled organization is dem- have access to a well planned and well onstrating how indispensable such a regulated hospital. Modern economists body is to the fullest and broadest and statisticians have demonstrated economic, religious and intellectual that the financial losses due to predevelopment of any town, city or coun- ventable filness reach an astounding ty in which there are a goodly number annual total among those employed in of colored citizens. Dr. Booker T. the industrial enterprises of the na-Washington, whom the world honors and reveres, who has been invaluable to the progress of his race and who is an undisputed authority on negro life where the negro is a large industrial

Not only is it of vital interest to this

whole municipality of Houston that its

in America, tells us that there are factor. Hence this movement for owned, operated and controlled by ne- negro hospital facilities is a timely step in the right direction-s step dicpanies, 300 drug stores, 65 banks, 450 tated by an enlightened scientific self newspapers, magazines and periodicals interest on part of the good white people as well as by the more unselfish humanitarian and religious motives.

To my own people here, I would say, "Seek to measure up to the opporworld wants done. A review of these tunity presented you in this great city, along, all lines, industrial, commercial ture" to even the most pessimistic of educational and religious. Let the colthe race. How vivid it is that the ored ministers, physicians, teachers, merchants, lawyers and sturdy laboring people who are the backbone of that nothing but success awaits him the race join hands, heart and pocketbooks to help push this negro hospital movement to a successful conclusion. Do your utmost. Sacrifice something for the benefit of the race and the good white people will do their part. -Ed Blackshear, in the Houston Post.

> H. P. Ewing, a negro farmer of Wyandotte county, Kansas, has evolved a plan that promises well for the betterment of his race. A farmer himself, he believes in the "back to the soil" movement for his people

The outcome of his long cherished plan is the successful launching of the Kaw Valley Truck Farm company, incorporated under the laws of Kansas, with a capital stock of \$5,000, divided into 500 shares of \$10 value. The company has leased 105 acres just west of Armourdale, has it all under cultivation and is now preparing to market a crop of vegetables of all kinds that will show results of scientific and intensive farming.

For 35 years Ewing has been raising crops in Wyandotte county, at one time having 1,000 acres of ground planted wholly to potatoes. From his years of experience he has evolved ideas that not only increase his yield, but enable him to market the best class of farm products. For example, he has found that turnips furnish the best fertilizer for potato ground.

"I find for this climate and soil that the Red River Ohio potato is the best rate, have disappeared when the next seed to plant," he said in describing census is taken. This decline in the his methods. "As soon as the crop is harvested I sow the ground to turnips. pro emigration into the northern cit- The best of these I harvest, the bal-The birthrate among negroes in ance are plowed under, enriching the above the country whites. Besides the best time to market potatoes here is a maid who is a waffle artist, to refecundity of all races is lower in the in July and August. Prices are bet plenish the supply. North and the negro trend northward ter, as we do not have to compete with the northern grown product."

Austria has 74,267 miles of highway America comes from the marshy plains In 1910 the government expended \$5, 568,290 on roadway maintenance.

"Have faith in the white man. He is your friend."

Booker T. Washington, the negro educator, offered this advice to members of his race in an address at Atlanta. Ga., before the annual negro Christian students' conference, He declared that notable progress in co-operation between the races had been made in the last decade.

The speaker pleaded for the educa-

tion of his race. "By right living, obeying the laws and showing due deference to every man, you will demonstrate to the world what education makes out of the negro," said Doctor Washington.

A popular novelty recently introduced in France is a cup so made as to keep tea or coffee hot while the user is reading the morning paper between sins. This is accomplished by trained leadership as will put them providing the cup with a double bot- half a teaspoonful pepper and a few tom into which a slip of heated metal can be placed. The liquid is kept hot factors in securing this success. It for a period of about twenty minutes.

> Many speeches are historical only because, like history, they repeat themselves.

The value of Hungary's agricultural returns does not depend on several large crops or on the products of certain specified branches of agriculture, but rather on the great diversity of its country in Europe in which so many branches of agriculture are carried on.

China proper has less than 0.4 mile of open railway to every 100 square miles of territory, and, estimating the population at 327,000,000, there is 0.18 mile of line to every 10,000 inhabitants.

States minister to Great Britain In 1794 he was sent from London to where he arranged the treaty by which the United States secured the free navigation of the Mississippi river. In 1796 General Pinckney was honored with the Federalist party nomination for president of the United States.

Explained.

"Father, what is the Prussian diet?" "Rye bread and beer. He quiet now,

#### REALLY WORK OF ART

DELICIOUS WAFFLE MAY WELL BE HOUSEWIFE'S PRIDE.

Requires Some Care and Time, But Is Sure to Delight the Guests at Afternoon Tea or Other Social Function.

By LIDA AMES WILLIS. Some charming hostesses have dis-

covered the possibilities of the waffle iron as a means of social enjoyment and refection for their house or country club parties.

The possessor of an electric waffle iron, who has mastered the art of making a dainty, tender delicious wattle, may dispense these artistically shaped pancakes to the delight of her guests, while they consume them pari passu as they are baked. For under no circumstance must a waffle be kept waiting, as it deteriorates in both flavor and texture by standing. If you have never eaten a really, truly delectable waffle, there is one new and delightful sensation in store for you. If you had a Dutch grandmother, or hold in your possession the favorite gauffer recipe of a French provincial dame or if by chance you hall from Dixie land, you have your own chef-d'ouvre. But if waffles are not a part of your family culinary history you may make your choice from a long and varied list gathered from far and near. The waffleprobably had its origin in the chauppattees or stonecake of the Hindoos, an elementary preparation of flour for human food, which developed with the advance of civilization and culinary art through various stages until it has eached the forms of girdle or griddle cake which is similar to pancake, and the more epicurean and delicate watfie or gauffer.

Cider With Waffies.-This is an approved beverage to serve at a waf-fle party. It may be served from bottles, or mulled, or old-fashioned cider cup, or as a sirup for the waffles. Tomake the sirup allow a pint of grasu-lated sugar to a quart of rather hard cider and bell until the consistency of naple sirup.

Other Components for the Waffles .-Lemon, sugar and butter, are considered indispensable. If these are combined in Jemon honey or Jemon butter, which is spread over the waffle as soon as it comes from the iron, it will prove a daintier, guicker and more satisfactory way than adding them separately and running the risk of your waffle growing cold before being eaten-

Variations of Waffle Batter.-The variations are numerous, but the important feature is to keep the batter fluid so it will easily run smoothly over the waffle fron. The rising of waffles may be effected by the addition of whipped white of egg or whipped cream to the batter as in fancy waffles and the French sweet gauffers.

Hippen or Hiepen.-These are but another form of the waffle or gauffers. They are baked on small frons, marked with a fancy pattern but not honeycombed like the plain waffle iron. The same batter may be used, or their composition may be more that of an al-

mond confection. If you are an amateur or have a number to serve from one or two trons. do not attempt any but plainer forms. These, when properly compounded and baked are quite delicious enough to create good appetite with the eating and keep your iron not for a considerable length of time. Have a sufficient amount of batter made before city is but two-thirds of city soil and resulting in a better grade you begin your baking. It will keep whites, whereas in the country it is of potatoes the following year. The well in a cold place, unless you have

Beefettes.

Cut a pound and a half of round steak about a half inch thick. Then cut in pieces about six inches long and four wide. Place on each piece a large tablespoonful of dressing made of one cupful of stale bread crumbs, one tablespoonful of chopped parsley, one tablespoonful of chopped onion browned, a half teaspoonful of salt and two generous dashes of pepper. Roll up the beefettes and fastenwith wooden toothpicks. Put a tablespoonful of butter and a cuptul of water in a baking pan with the beefettes and bake three-quarters of an hour ina hot oven. Baste often and when done thicken the gravy, strain and pour over the meat served on a hot. platter.

Veal Loaf.

Remove skin and membrane fromone and a half pounds of lean yeal, put through the meat grinder with a quarter of a pound of lean pork and six or eight soda crackers. Add two tablespoonfuls cream, one tablespoonful lemon juice, half a teaspoonful salt. drops of onion juice. Mix thoroughly, pack in a small bread pan, smooth the top evenly and bake one and a half hours, basting with two tablespoonfuls pork fat mixed with twotablespoonfuls hot water. This is a nice dish, either hot or cold.

Tomato Soup.

This may be made from the cooked tomatoes left from yesterday's dinner -from canned or fresh ones. Use stock from any ment for the foundation, put in the tomatoes and cook upthoroughly; season and serve with hot toasted crackers. Or another recipe preferred by some is:

Boll a can of tomatoes, strain, add a helf level teaspoonful of sods and put on again to cook with a quart of milk. butter the size of a large egg; salt and pepper to taste. When this comes to a boil remove from the fire and serveat once with hot crackers.

Spanish Beans.

One and one-half pints pink beans, one large onion, one can tomatoes, red peppers to taste. Sonk beans, afterthorough washing, over night. In the morning fry the onion in olive oil or butter until slightly brown, adding the soft inside of three or four large peppera, or enough cayenne to suit the taste; salt well and add the can of tomatoes; add this to the beans and bake three or four hours. Add a small: piece of salt purk or bacon if desired

## Japanese Drinking Saloons Realize

Attendant. Japanese saloons have the Ameri-

the Value of an Attractive

ATTRACTED BY PRETTY FACE spending at least 20 sen, which is a on sustomers. The Japanese bar winning smiles? But once the win large part of a poor man's daily wage. maid has all the influence that her is finished and the money is paid, it is remarkable the world over counterpart has in the West. Her the relationship is at an end. An that men will patronize any establish- face as sufficient to make every pass- other customer by this time is ment that can show a pretty face, er-by imagine he is thirsty; and when ing; and the last having had his even though it be no more than a she proposes to serve him, he never turn of conversing with beauty, must picture on a cigar hox. To place the refuses; and in the end he foots the be content until thirsty again. Back Japanese sations have the American habit of always providing refreshments other than drinks for their customers. They are not partial to sandwiches; usually it is a dish of therrings or octopus, and the price is three sen. It is asidem that a man pretty girl assisting the matron of the can get away from a scloon without